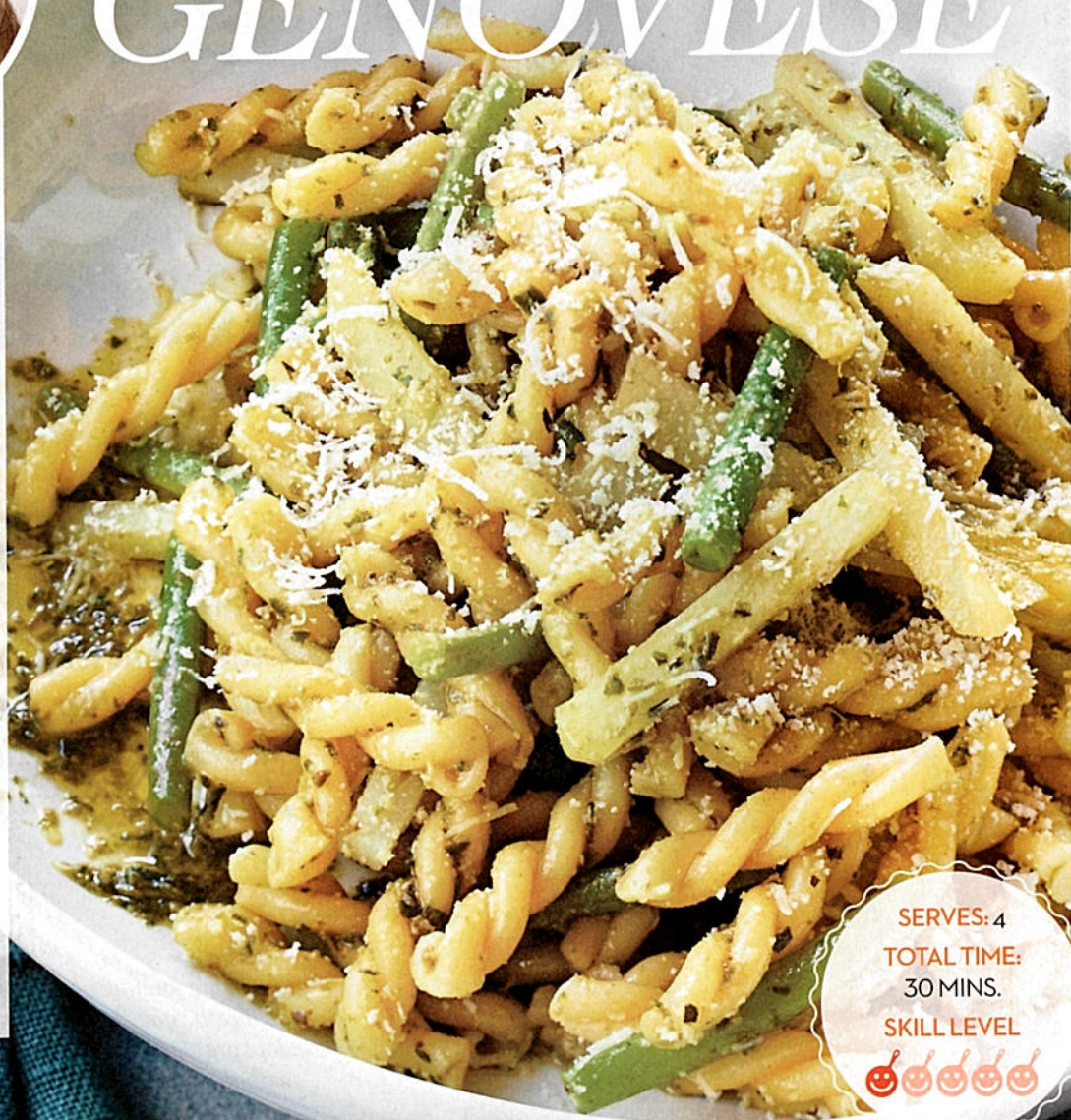


PASTA ALLA GENOVESE



I had this Ligurian one-pot classic the first time I visited Italy," Tracy Pollan tells OK!. "I was young and on a budget, and I couldn't believe how such a simple pasta dish could be so mouthwateringly delicious." Tracy has been cooking the popular cuisine of northwestern Italy for her husband, **Michael J. Fox**, and their four kids for years, and now she's written *The Pollan Family Table* cookbook, along with her mom, **Corky**, and sisters, **Lori** and **Dana**, to share her stress-free recipes. "Our version of this dish is one of my family's favorites," Tracy says. "Serve it with a salad for a quick and hearty dinner."



SERVES: 4
TOTAL TIME:
30 MINS.
SKILL LEVEL



INGREDIENTS

- 1 tbsp. kosher salt
- 16 oz. trofie or gemelli pasta
- 2 cups peeled, julienned Yukon gold potatoes, cut 1 1/2 inches long
- 8 oz. haricots verts or young, slender green beans, trimmed and cut into 1 1/2-inch pieces
- 3/4 cup of your favorite store-bought basil pesto sauce
- 1/2 cup freshly grated pecorino romano cheese
- 1/4 cup freshly grated Parmesan cheese
- Freshly ground black pepper, to taste

Directions

1. Bring large pot of water to boil over high heat. Add kosher salt and pasta.
2. If using trofie: Cook 5 minutes, then add potatoes and cook 3 minutes more. Stir in green beans, cooking an additional 5 to 6 minutes, or until pasta is al dente and potatoes are tender.
3. If using gemelli: Cook 2 minutes, then add potatoes and cook 3 minutes more. Stir in green beans, cooking an additional 4 to 5 minutes, or until pasta is al dente and potatoes are tender.
4. Reserve 1/2 cup of pasta water. Drain pasta, potatoes and green beans in a colander.
5. Immediately transfer to large serving bowl. Add pesto and toss to coat ingredients. Use reserved pasta water to moisten sauce, as desired.
6. Sprinkle on cheeses, then season with salt and freshly ground pepper, to taste. Toss again. Serve hot and enjoy!